

TREASURE CHEST

Single serve made using DOBLA fillable.

ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

almond flour

PREPARATION

500g Mix the TOP FROLLA with butter, add one by one the eggs and then the

175g sifted flour.

50g Mix well to obtain a homogeneous consistency. Let cool.

50g Laminate the dough to 2mm and let it rest a few hours in the fridge.

With the dough cup cut out the necessary size.

Cook at 165 °C for 8 min.

With the scraps realize a cruble.

Cook at 165 °C for 8 min.

WHITE CHOCOLATE CANTILLY

INGREDIENTS

milk 3.5% fat

JOYPASTE VANIGLIA BIANCA

LILLY NEUTRO

SINFONIA CIOCCOLATO BIANCO

liquid cream 35% fat

PREPARATION

100g Heat milk with JOYPASTE at 85°C.

5g Add the LILLY and emulsify.

15g Add chocolate and emulsify.

170q Always emulsifying add the cold liquid cream.

200g Allow to crystallize in the refrigerator about 8 hours.

Final composition

Whip the chantilly in a planetary mixer at medium speed to obtain a foamy consistency.

Place a light layer of chantilly inside the RED HEART COUPOLE DOBLA.

Insert the shortcrust pastry, a small amount of chantilly and the FRUTTIDOR.

Repeat the procedure.

Place the RED HEART COUPOLE DOBLA on the shortbread.